



CHÂTEAU DE LA CRÉE
DEPUIS 1431



Premier Cru

PULIGNY-MONTRACHET

« LA GARENNE »

Appellation

Puligny-Montrachet, along with Chassagne Montrachet, is the most perfect expression of the Chardonnay grape. The appellation was created in 1937 on soils separated by only a few meters from the Grands Crus. The white wines have well-defined personalities and an established reputation.

Vineyard

The vine occupies brown limestone soils with rocky elements (rocks, gravels, ...). Soils are deep. Exposures East. Altitude: 350 meters.

Grape variety
Chardonnay

Age of the vines
31 years

Area
0.15 ha

Date of harvest
28th of September 2013

Ageing
10 months, no use of new French oak

Date of bottling
11th of February 2015

Guard time
Ready to drink now until 2025 and more

Temperature
11°-13°

Characteristic

After the challenges thrown with the vintage 2012, we were hoping for a peaceful 2013. But capricious Mother Nature had other ideas. Defying all weather forecasts, she never let up. After a long winter, a gloomy spring and a fine, providential summer, our pickers had to wait until the end of September to take up secateurs.

Wine-food pairing

Poultry in sauce or veal fried with mushrooms, foie gras, lobster, crawfish, grilled or fried sea-fish, goat cheeses, reblochon, brie de meaux

Tasting note

The main characteristics of this Premier Cru and deep aromatic concentration and a vibrant tension / acidity. The soil is mainly made of gravels and rocks which bring minerality to the wine. A little touch of smoky, toasty flavors during the finish. A silky and sharp (purity) wine!

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